

PLATES

BISCUITS & GRAVY | 9

house-made buttermilk biscuits topped with sausage gravy

CATURRA MESS | 10

potatoes, charred ham and white cheddar topped with two over-easy eggs* and hollandaise sauce*

CHICKEN & BISCUITS | 11

open-face, over-easy egg, bacon, sausage gravy and hot sauce

FRENCH TOAST | 11

challah topped with whipped cream and berries served with bacon

GRANDMA'S PANCAKES | 10

two house-made pancakes dusted with powdered sugar, served with your choice of ham, bacon or sausage

MEDITERRANEAN SKILLET | 12

portobello and tomato demi glace with roasted eggplant, melted feta, topped with two over-easy eggs* and served with baguette

TRADITIONAL BREAKFAST | 10

two eggs*, choice of meat: bacon, ham, or sausage, cracked wheat toast and spicy potatoes

SAUSAGE & POTATO OMELETTE | 12

sausage, potato, caramelized onion and cheddar

SPINACH TOMATO & CHEDDAR OMELETTE | 12

served with spicy potatoes and cracked wheat toast*

SHRIMP & GRITS | 10

white cheddar garlic grits topped with grilled shrimp, bacon and chives

BRUNCH AT CATURRA

GRAIN BOWLS

add to any salad: grilled chicken 3, salmon 4, shrimp 5, or steak 5*

BLACK RICE & BARLEY | 9

black rice, barley, red pear, pecans, scallions with rice wine vinaigrette (GF/V/VE)

FARRO | 8

farro, pickled apples, roasted butternut squash, pumpkin seeds, boursin cheese honey cider vinaigrette (GF/V/VE)

TRUFFLED QUINOA | 7

quinoa, cucumber, peppers, onion, chickpeas, black beans with lemon vinaigrette (GF/V/VE)

SIGNATURES

FRENCH ONION SOUP | 7.5

parmesan, provolone and swiss

HOUSE-MADE SOUP | 4.5 / 5.5

served with bread

MAC & CHEESE | 6.5

cavatappi pasta, cheddar, parmesan and gorgonzola

COCKTAILS

BLOODY CAESAR | 8

tito's vodka mixed with clamato juice, worcestershire, tabasco, horseradish served in a salt-rimmed glass

BLOODY MARY | 8

tito's vodka mixed with mild, hot, or pickled house-made bloody mary mix, garnished with bacon, celery, olive and peperoncini served in a salt-rimmed glass

IRISH COFFEE | 8

jameson irish whiskey, irish cream, kahlua with house-roasted espresso, topped with whipped cream and a green creme de menthe drizzle

MIMOSA | 8

champagne topped with fresh orange juice and garnished with a orange slice

CLASSICS

served with fries, fruit, house greens or soup

BRUNCH BURGER | 12

over-easy egg, bacon, tomato, cheddar

BUONGIORNO PANINI | 10

two eggs*, prosciutto, mozzarella, fresh spinach, sun-dried tomato pesto on a ciabatta roll

CRISPY CHEESE PANINI | 10

mozzarella, smoked cheddar and tomato

CURRIED CHICKEN | 10

house-made curried chicken salad, lettuce, tomato and mayo

FRENCH DIP | 12.5

roast beef, melted swiss, bell peppers, onions with horseradish aioli and pan-scraped au jus served on a soft french roll

CHICKEN SANWICH | 12

choice of herb-marinated grilled or hand-breaded fried chicken breast, bacon, cheddar, smoked tomato dressing, shaved red onion and arugula

LOX & CREAM CHEESE | 11

smoked salmon, cream cheese, red onion, tomato and capers on choice of bagel

TURKEY CRANBERRY | 8.5 / 10.5

turkey, swiss, arugula and cranberry marmalade

SMOKEHOUSE BLT | 10

applewood smoked bacon, arugula, tomato and mayo

TUSCAN PANINI | 11

grilled chicken, mozzarella, sun-dried tomato pesto, bacon and balsamic reduction

SALADS

add to any salad: grilled chicken 3, salmon 4, shrimp 5, or steak 5*

ARUGULA FIG | 7.5 / 11

arugula, dried fig, feta with honey cider vinaigrette (GF/V)

ARUGULA GOAT | 7.5 / 11

arugula, fresh blueberries, pecans, goat cheese with red wine vinaigrette (GF/V/V)

CAESAR | 7 / 10

baby kale, romaine, shaved parmesan, croutons with caesar dressing

RASPBERRY WALNUT | 7 / 10.5

hydroponic lettuce, toasted walnuts, dried cranberries, gorgonzola with raspberry vinaigrette (GF/V/V)

STEAK | 14

certified-angus top sirloin with red pears, blue cheese, arugula, walnuts with tamarind vinaigrette (GF)*

KIDS MENU

for children 10 and under served with juice or milk

CHEDDAR EGGS* WITH BACON | 5

FRENCH TOAST WITH BACON | 6

KIDS PANCAKES WITH BACON | 6

PB&J | 6

SIDES

applewood smoked bacon 2.5, bagel 2.5; with choice of spread 3.25, fresh fruit 2.5, house-made biscuits 2.5, house-made sausage 2.5, spicy potatoes 2.5, white cheddar grits 2.5

* Consuming raw or under-cooked meats, poultry, or seafood, may increase your risk of food borne illnesses, especially if you have certain medical conditions.

A gratuity of 20% will be added to parties of six (6) or more | GF - Gluten Free | N - Nuts | VE - Vegan | V - Vegetarian | 11282017/B/G

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